

## "Best Street Food in Los Angeles"

Realizado por : Cityseeker

📍 5 Ubicaciones indicadas

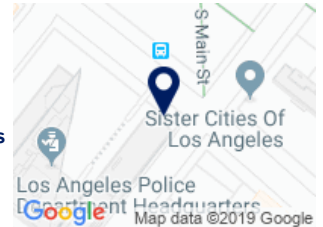


📷 by Pirata Studio Film on Unsplash

### Border Grill Truck

"Modern Mexican on Wheels"

Zooming around the streets of Los Angeles, this food truck is known for its stellar, modern Mexican food. Practically a party on wheels, the denizens of LA know when the Border Grill Truck is in the area thanks to its crowds and loyal followers that usually surround the black truck with white etchings and orange writing. Celebrity chefs Susan Feniger, and Mary Sue Milliken propelled into stardom thanks to the likes of Bravo's Top Chef Masters and Food Networks Too Hot Tamales, have created a scrumptious menu of modern fare. Nosh on tasty items like fresh ceviches, quesadillas, plantain empanadas, tortas, tacos and more.



☎ +1 213 542 1067

🌐 [www.bordergrill.com/locations/truck/](http://www.bordergrill.com/locations/truck/)

✉ [tamaletalk@bordergrill.com](mailto:tamaletalk@bordergrill.com)

📍 Greater Los Angeles Area, Los Angeles CA

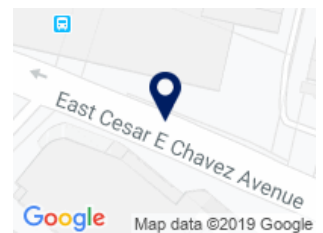


📷 by Dipesh Gurav on Unsplash

### Lobsta Truck

"A Taste of the East Coast"

Straight from the cold waters of Maine, this food truck serves up some of the best lobster rolls and clam chowder this side of the Mississippi! Replicating the rustic and simple lobster shacks of the New England area, Lobsta Truck LA is decked out in a bright fire engine red and even serves its tasty creations on the classic red and white checkered parchment paper. The small and concise menu offers up New England favorites that are packed with flavor including a crab roll, lobster bisque and Cape Cod potato chips. Be sure to try the famous lobster roll with butter or seasoned mayonnaise served on a fresh split top roll, its absolutely finger licking good!



☎ +1 626 782 5878

🌐 [la.lobstatruck.com/](http://la.lobstatruck.com/)

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📍 Greater LA Area, Los Angeles CA

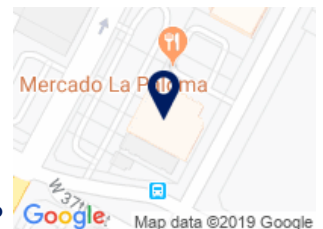


📷 by jeffreyw

### Chichen Itza

"Yucatan Food"

Chichen Itza is a Yucatan food counter inside Mercado la Paloma market. This family operated business serves delicious chicken tacos and papadzul. The papadzuls are corn tortillas with roasted pumpkin seed and epazote sauce. It is stuffed with a hard boiled egg and topped with tomato sauce. Portions at the Chichen Itza are excellent and prices are reasonable. The restaurant does not serve alcohol.



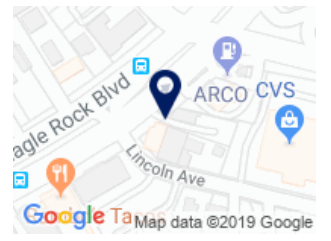
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🌐 [www.chichenitzarestaurant.com/](http://www.chichenitzarestaurant.com/)

✉ [info@chichenitzarestaurant.com](mailto:info@chichenitzarestaurant.com)

📍 3655 South Grand Avenue, Mercado la Paloma, Los Angeles CA






## Kogi

### "Una Fusión de Sabores"

El popular food truck de Los Ángeles Kogi se hizo famoso ni bien circuló su primer camión. Encontrarán cinco camiones Kogi en circulación por Los Ángeles. Este especialista en cocina fusión combina los sabores de México y Corea. Famosos por sus tacos y las populares quesadillas Kimchi, los chefs preparan una comida tan deliciosa que los harán volver por más. Propiedad de Mark Manguera y Caroline Shin, esta cadena de food trucks es una de las favoritas de la ciudad. Visiten el sitio web o el twitter de la empresa para conocer los horarios y las rutas de cada uno de los camiones.

 +1 323 315 0253

 [www.kogibbq.com/](http://www.kogibbq.com/)

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